

Moulin à Vent « Les Burdelines »



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

GRAPE

AOC Moulin à Vent

100% Gamay

TERROIR

Lieu-dit "Les Burdelines" The soil is made of manganese-rich granite. South-East exposure. 230 meter altitude. Gentle 8% slope. This Burdelines plot belongs to one of the 18 « climates » registered by the National Institute for Designations of Origin. **Old 50 year old vines** planted at a high density of 10 000 vines per hectare

YIELD

Yield at the estate: 45 hL/hectare.

Maximum Authorized Yield by AOC Moulin à Vent: 56 hL/hectare.

WINEMAKING AND AGEING

Manual harvest. Selection of the best grapes on a vibrating sorting table, 100% **destemming** prior to vatting. This burgundy-style maceration lasts 12 to 15 days with two pumping over operations per day.

Ageing is done on fine lees in old oak casks to enhance micro-oxygenation. The other part of the crop is matured in vats in order to preserve fruit aromas. A small part is also aged in one year old oak barrels for 3 to 4 months.

The wine is estate bottled.

CHARACTERISTICS

Intense color between garnet and deep ruby. Red fruit nose with floral, smoky and undergrowth notes. The mouth is rich, and well structured. In a few years the aromas will evolve towards more spice, musk and venison Serve at a temperature of 17°C.

